## Amendment to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

## **Listing of Claims**:

1. (currently amended) A method of hydrolyzing jojoba meal comprising the steps

of:

Ş

forming an aqueous acidic dispersion of jojoba meal;

heating an aqueous acidic dispersion of said jojoba meal said dispersion to a

temperature of 212-220°F;

agitating the dispersion to generate a hydrolysate; and

cooling the hydrolysate to 120-140°F and neutralizing the hydrolysate.

2. (original) The method of claim 1, said neutralizing step comprising the step of adding NaOH to the hydrolysate to achieve a pH of 6.0-7.0.

3. (currently amended) The method of claim 1 including the steps of filtering said hydrolysate, and concentrating the to provide for a solids level content of 20-30% of said hydrolysate.  $O(\sqrt{\frac{100}{100}})$ 

427 (461) C 6/00 1/00 31/74 35/78 401 N 65/00 725 hydrolysate.

3

4. (original) The method of claim 3, including the steps of chilling and filtering the

5. (original) The method of claim 4, further including the step of aging said hydrolysate for a period of about 1-2 weeks.